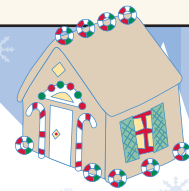




Holiday Baking



Fun and creative tips to make your holiday baking a breeze!

Christmas Morning Classics

Easy Coffee Cake

Ingredients

- 1 egg
- 1/2 C sugar
- 1/2 C milk
- 2 tbsp butter, melted
- 1 tsp vanilla extract
- 1 C flour
- 1/2 tsp salt
- 2 tbsp baking powder

Topping

- 1 tbsp butter, melted
- 1 tbsp flour
- 1/4 C brown sugar
- 1 tsp cinnamon
- 1/2 C nuts, chopped



Directions

1. Preheat oven to 350°F (175°C)
2. Mix egg, sugar, milk, butter and vanilla
3. Stir together flour, salt and baking powder; add to mixture
4. Blend well and place in greased tube pan
5. Stir topping ingredients and spread evenly over batter
6. Bake for 25 minutes

Scones

Ingredients

- 2 C all-purpose flour
- 3 tsp baking powder
- 1/2 tsp salt
- 3 tsp sugar
- 1/4 C butter
- 1/2 C cranberries (optional)
- 3/4 C buttermilk
- Butter and jam as condiments



Directions

1. Preheat oven to 400°F (200°C) and lightly grease a baking sheet
2. In a large bowl, combine flour, baking powder and salt
3. Add butter and sugar (and cranberries, if desired) and combine with hands, wooden spoon or pastry blender to form a fine crumble
4. Add buttermilk and quickly stir to form a sticky dough (do not overmix)
5. Divide dough in half and flatten each half into a 1" thick circle on a lightly floured surface
6. Using a round cookie cutter or the top of a water glass, cut out 2" biscuits and place them on the baking sheet
7. Bake for 10 to 15 minutes, or until risen and golden brown
8. Serve hot, with butter and jam



Cinnamon Buns

Ingredients

- 1/4 C butter (stick)
- 2 1/2 C baking mix
- 1/2 C milk
- 1 egg
- 2 tbsp margarine, softened
- 3 tbsp sugar
- 1 1/2 tsp ground cinnamon
- 1/2 C raisins (optional)
- 1 tbsp milk
- 1 C powdered sugar



Directions

1. Grease 10"x 15" pan (or 12-cup muffin pan) and preheat oven to 425°F (220°C) if baking immediately after preparation
2. Cut butter stick into 1/4" cubes and blend with baking mix until coated
3. Beat together egg and milk, then stir with butter and baking mix
4. Set dough on a kneading board heavily dusted with baking mix and roll to coat; fold and knead 20 times
5. Roll dough into a 9"x 12" rectangle and coat with softened butter or margarine
6. Mix cinnamon and sugar (and raisins, if desired) and sprinkle evenly over dough
7. Starting with 12" side, roll up tightly into a log and pinch the seam to seal
8. Slice into 12 even pieces and place cut side up in baking or muffin pan
9. Cover and let dough rise for 15 minutes, or refrigerate overnight
10. Bake in preheated oven for 20 to 25 minutes, or until golden brown; let stand for 2 to 3 minutes before serving
11. Mix 1 tbsp milk and 1 C powdered sugar until smooth; drizzle over cinnamon buns and serve

Applesauce Spice Cake

Ingredients

- 1 C (2 sticks) butter or margarine, room temp.
- 2 C sugar
- 1 egg
- 1 tsp vanilla extract
- 3 C flour
- 2 tsp baking soda
- 1/2 tsp salt
- 1 1/2 tsp cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 2 C regular applesauce
- 1 C pecans, chopped
- 1 C raisins
- 1 C currants

Directions

1. Preheat oven to 350°F (175°C) and grease a 9" tube pan
2. In a large bowl, cream butter and sugar with mixer on low speed until fluffy (about 2 minutes)
3. Add egg and vanilla, and beat until well mixed
4. In a separate bowl, mix flour with salt, baking soda and spices
5. Add flour mixture to butter mixture and beat well
6. Stir in applesauce, raisins, currants and pecans
7. Pour batter into pan and bake for about 40 minutes, or until a toothpick inserted in the center comes out clean
8. Remove from the oven, cool in the pan 5 minutes, and turn out onto a rack to cool completely



Kwanzaa Treats



Benne Cakes

Ingredients

- 1 C firmly packed brown sugar
- 1/4 C butter or margarine, softened
- 1 egg, beaten
- 1/2 tsp vanilla extract
- 1 tsp freshly squeezed lemon juice
- 1/2 C flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1 C toasted sesame seeds

Directions

1. Preheat the oven to 325°F (165°C) and lightly oil a cookie sheet
2. Beat together brown sugar and butter until creamy
3. Stir in egg, vanilla extract and lemon juice
4. Add flour, baking powder, salt and sesame seeds
5. Drop by rounded tbsp onto cookie sheet 2" apart
6. Bake for 15 minutes, or until edges are brown



Sweet Potato Pie

Ingredients

- 9" unbaked room-temp. pie crust (frozen or homemade)
- 1 1/2 C cooked sweet potatoes, mashed
- 2 tbsp butter
- 2 eggs
- 1/2 C sugar
- 1 tsp cinnamon
- 1/4 tsp nutmeg
- 1 C milk
- 1 tsp vanilla extract



Directions

1. Preheat oven to 400°F (205°C)
2. Mash sweet potatoes with melted butter
3. Blend eggs, sugar, cinnamon and nutmeg
4. Mix in milk and vanilla
5. Pour mixture into pie shell
6. Bake about 40 minutes, or until filling sets (doesn't jiggle)

Jewish Favorites

Rugalach

Ingredients

- 2 C flour
- 1 C unsalted butter
- 8-oz cream cheese
- 1/3 C sugar
- 1 tbsp cinnamon
- 1/2 C walnuts or almonds, chopped
- 1/4-1/2 C raisins

Directions

1. Mix room-temperature butter and cream cheese with an electric mixer until thoroughly blended
2. Mix in flour by hand and knead into a soft dough
3. Divide into quarters, wrap in plastic or waxed paper and refrigerate at least 2 hours
4. Mix together sugar, cinnamon, nuts and raisins
5. Preheat oven to 375°F (190°C)
6. On a lightly floured surface, roll out each piece of the dough into a circle (let the dough warm up to make rolling easier); the larger and thinner the circle, the crisper the cookies will be; each circle should be at least 9" in diameter
7. Sprinkle 1/4 of filling onto each circle of dough
8. Cut into 8 to 12 wedges and, starting at the wide end, roll each wedge into a crescent
9. Bake on an ungreased cookie sheet for 20 to 25 minutes



Challah Bread

Ingredients

- 1 1/2 C water
- 2 pkgs dry yeast (Rapid Rise)
- 5 C flour
- 3/4 C sugar
- 1 tsp salt
- 1/2 stick butter
- 3 eggs
- 1 tbsp poppy or sesame seeds (optional)

Directions

1. Combine flour, sugar, salt and yeast in a large mixing bowl
2. Boil water and melt in a stick of butter
3. Beat 2 eggs and combine with water and butter
4. Add to flour mixture and mix until all dry ingredients are moistened into a soft dough
5. Knead on a lightly floured surface until smooth, elastic and no longer sticky, adding flour as needed; cover with a damp clean cloth and let rise for 1 1/2 hours, or until dough has doubled in size
6. Preheat oven to 350°F (175°C) and grease cookie sheet
7. "Punch down"—knead dough lightly for 20 minutes to expel bubbles
8. Divide in two and separate each half into 3 sections; roll each section between hands to form long snakes
9. Braid each of the three sections into a loaf and place on a greased cookie sheet (both loaves should fit on one cookie sheet)
10. Allow to rise until doubled in size, then brush with a beaten egg; sprinkle with seeds if desired
11. Bake for 20 minutes, remove and cool on rack for 40 minutes; serve warm



Macaroons

Ingredients

- 1 14-oz package flaked coconut
- 1 14-oz can sweetened condensed milk
- 2 tsp vanilla extract

Directions

1. Preheat oven to 350°F (175°C) and grease cookie sheet

2. Mix together coconut, sweetened condensed milk and vanilla in a medium bowl until well blended; drop by teaspoonfuls, 1" apart, onto prepared cookie sheets
3. Bake 10 to 12 minutes, or until edges are slightly browned; remove from baking sheet using a moistened spatula; cool on cooling racks until firm; store in a covered container at room temperature



Carefree Cookies

Snowball Cookies

Ingredients

- 2 sticks butter or margarine
- 1/2 C powdered sugar
- 2 C flour
- 2 tsp vanilla extract
- 1 C pecans, finely chopped



Directions

1. Preheat oven to 375°F (190°C)
2. Beat butter and sugar until creamy
3. Add remaining flour, vanilla and nuts, then mix well
4. Use a teaspoonful of dough and roll into small ball
5. Place on ungreased baking sheet; bake for 15 minutes
6. Cool slightly and roll in powdered sugar

Thumbprint Cookies

Ingredients

- 1/2 C butter
- 1/4 C sugar
- 1 egg yolk, beaten
- 2 tsp lemon juice
- 1 C all-purpose flour
- 1 egg white
- 1 C walnuts, finely chopped
- 1 C (approx.) raspberry jam, jelly or maraschino cherry halves
- 1/2 C powdered sugar (optional)



Directions

1. Preheat oven to 375°F (190°C) and grease cookie sheet
2. Blend butter and sugar, then add yolk and lemon juice, and mix well; stir in flour until well blended
3. Shape dough into 1" balls and dip into beaten egg white, then into chopped nuts
4. Place on greased cookie sheet and make a deep indentation in center of each cookie
5. Bake for 10 to 15 minutes, or until golden brown
6. Remove from cookie sheet and cool on wire rack
7. Fill indentations with jam, jelly or cherries (sprinkle with powdered sugar, if desired)

Edible Ornament Cookies

Ingredients

- 1/2 C butter
- 2/3 C packed brown sugar
- 1 egg
- 1/2 C molasses
- 3 C flour
- 1 1/2 tsp baking soda
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- 1/2 tsp ground nutmeg



Frosting

- 2 C powdered sugar
- 1/3 C butter
- 1/2 tsp vanilla extract
- 3 tbsp milk

Directions

1. Preheat oven to 375°F (190°C)
2. Cream butter or margarine with brown sugar, then beat in egg and molasses
3. In a separate bowl, combine flour, baking soda and spices, then add to butter mixture and blend well
4. Roll dough out 1/8" thick on floured surface and cut into shapes by hand or with a cookie cutter; punch a hole near top of ornament with a drinking straw (for hanging)
5. Bake for 7 to 10 minutes on ungreased cookie sheet, then repunch holes if necessary
6. Remove from cookie sheet and cool completely
7. Combine all frosting ingredients in a small bowl, adding enough milk for desired spreading consistency; beat until smooth; pipe frosting on cooled cookies using a decorating bag with a small writing tip

Super Specialties

Cream Cheese Pound Cake

Ingredients

- 1 1/2 C butter
- 1 8-oz package cream cheese
- 2 1/2 C sugar
- 1 tbsp vanilla extract
- 2 tsp almond extract
- 5 eggs
- 3 C cake flour

Directions

1. Preheat oven to 300°F (150°C) and grease a 5"x 10" loaf pan
2. Cream butter, cream cheese and sugar until light and fluffy (for best results, use an electric mixer), then stir in vanilla and almond extracts
3. Add flour and eggs alternately, beginning and ending with the flour
4. Pour batter into pan and bake for 1 to 1 1/2 hours, or until a toothpick inserted in the center comes out clean
5. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely



Steamed Christmas Pudding

Ingredients

- 1 1/2 C self-rising flour
- 1 C sugar
- 1 tsp ground cinnamon
- 2 eggs
- 1/4 C butter, melted
- 1/2 C prepared mincemeat pie filling
- 1/2 C whole cranberry sauce
- 1/2 C pumpkin purée
- 1/2 C walnuts, chopped

Directions

1. Grease 2-quart pudding mold
2. In a small bowl, mix flour, sugar and cinnamon
3. In a large bowl, mix eggs, butter, mincemeat, cranberry sauce, pumpkin and nuts
4. Add flour mixture and mix until smooth; pour into pudding mold and cover tightly with foil
5. Place a rack in the bottom of a large pot; fill halfway with water and bring to boil; reduce to medium heat and place pudding on rack (water should come halfway up the mold)
6. Steam for 2 1/2 hours
7. Check pot occasionally and add more water if needed; pudding is done when a toothpick inserted in the center comes out clean
8. When firm, place pudding mold on a cooling rack for 10 minutes and unmold
9. Make sauce by mixing sugar, cream, butter and vanilla; pour over pudding and serve

Sauce

- 1 1/2 C sugar
- 1/2 C butter
- 3/4 C cream
- 1 tsp vanilla extract



Bread Bests

Cranberry Bread

Ingredients

- 2 C all-purpose flour
- 3/4 C sugar
- 3/4 tsp salt
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 C cranberries, chopped
- 1/2 C walnuts, chopped
- 1 egg
- 2 tbsp vegetable oil
- 3/4 C orange juice
- 1 tbsp orange rind, grated

Directions

1. Preheat oven to 350°F (175°C) and grease a 9"x 5" loaf pan
2. In medium bowl, combine flour, sugar, salt, baking powder and baking soda
3. Add cranberries and walnuts, and stir to coat with flour
4. In a small bowl, mix egg, oil, orange juice and orange rind; pour egg mixture into flour mixture and stir until blended
5. Spoon batter into prepared pan and bake for 50 minutes, or until a toothpick inserted near the center comes out clean
6. Cool in pan for 10 minutes; remove to a wire rack and cool completely



Date Nut Bread

Ingredients

- 1 1/2 C hot water
- 1 1/2 C dates, pitted and chopped
- 2 tsp baking soda
- 1 C sugar
- 1 tsp salt
- 1 tbsp butter or margarine, melted
- 1 egg
- 1 tsp vanilla extract
- 1 C walnuts, chopped
- 2 3/4 C flour

Directions

1. Preheat oven to 350°F (175°C) and grease a 9"x 5" loaf pan
2. Pour hot water over dates and let cool
3. Combine flour, baking soda, sugar and salt
4. Blend in cooled dates and water
5. Add melted butter, beaten egg, vanilla and walnuts, then mix well
6. Pour batter into prepared pan
7. Bake for 1 hour or until a toothpick inserted near the center comes out clean
8. Let bread cool in pan for 10 minutes, then remove from pan and cool on a wire rack



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QuickStudy

Easy as Pie

Caramel Pecan Pie

Ingredients

- 9" unbaked room-temp. pie crust (frozen or homemade)
- 1 C pecan halves
- 36 unwrapped caramel cubes
- 3 eggs
- 1/4 C milk
- 1/4 C butter
- 3/4 C sugar
- 1/2 tsp vanilla extract
- 1/4 tsp salt

Directions

1. Preheat oven to 350°F (175°C)
2. Add caramels, milk and butter to saucepan, and stir frequently over low heat until smooth; remove from heat and set aside
3. In a large bowl, combine eggs, sugar, salt and vanilla; slowly add melted caramel mixture and stir in pecans; pour filling into pie dish lined with crust
4. Bake for 45 to 50 minutes, or until pastry is golden brown; allow to cool until filling is firm



Apple Pie

Ingredients

- 9" unbaked room-temp. double crust pie shell (frozen or homemade)
- 1/3 C flour
- 2/3 C sugar
- 1 tbsp ground cinnamon
- 1/4 tsp vanilla extract
- 8 Granny Smith apples, peeled, cored and sliced

Directions

1. Preheat oven to 350°F (175°C)
2. In a large bowl, stir together apples, flour, sugar, cinnamon and vanilla
3. Place one pie shell into a 9" pie pan; layer pie with sliced apple mixture
4. Cover apples with top crust; press edges with fork to seal and poke some holes in the top
5. Bake for 45 to 50 minutes, or until pastry is golden brown



Pumpkin Pie

Ingredients

- 9" unbaked room-temp. pie crust (frozen or homemade)
- 1 16-oz can pumpkin purée
- 1 14-oz can sweetened condensed milk
- 2 eggs
- 1/2 C packed brown sugar
- 1 tsp cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp nutmeg
- 1/2 tsp salt

Directions

1. Preheat oven to 425°F (220°C)
2. Beat eggs in a large bowl
3. Mix in pumpkin, condensed milk, sugar, cinnamon, salt, ginger and nutmeg
4. Pour mixture into pie pan lined with crust; bake for 10 minutes, then reduce temp. to 375°F (190°C) and bake another 35 to 40 minutes, or until purée is set
5. Stick a toothpick into center of pie and remove; if toothpick stays clean, the pie is ready
6. Cool before serving



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